

BUFFET MENU

\$70 PER PERSON

SOFT DRINKS INCLUDED

SALAD BAR- PICK 2

CAESAR SALAD

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

CHOPPED WEDGE

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, Roth Buttermilk Bleu

HOUSE SALAD

Mixed Greens, charred tomato, cucumber, cheddar cheese, and a balsamic vinaigrette.

DESSERT

BEIGNETS

With Cold Brew Icing

SEASONAL FRUIT CRUMBLE

Served Warm with Salted Caramel Ice Cream

ENTRÉES - PICK 1

ADDITIONAL OPTION +\$8PP

CHICKEN PICATTA

Seared SMF Chicken Breast topped with Sundried Tomato Tapenade, Goat Cheese, and Piccata Sauce

SHORT RIB +\$15PP

Topped with mushroom bordelaise

SEAFOOD PASTA

Shrimp, calamari rings, linguine, asparagus, charred tomato

CRAB CAKES

Topped with Chipotle and Yuzu aioli

SIDES - PICK 2

FINGERLING POTATOES

STREET CORN

Grilled NC Sweet Corn, Duke's Mayo, Blackening Seasoning, Cotija Cheese, Green Onions

MAC N CHEESE

Cheddar, American, Parmesan

HEARTH VEGETABLES

Seasonal, Local



PLATED MENU

\$60 PER PERSON

SOFT DRINKS INCLUDED

SALADS - PICK 2

CAESAR SALAD

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

WEDGE SALAD

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, Roth Buttermilk Bleu

HOUSE SALAD

Mixed Greens, charred tomato, cucumber, cheddar cheese, and a balsamic vinaigrette.

DESSERT

BEIGNETS

With Cold Brew Icing

SEASONAL FRUIT CRUMBLE

Served Warm with Salted Caramel Ice Cream

PECAN PIE +5PP

Served Warm with Salted Caramel Ice Cream

CRÈME BRÛLÉE +5PP

ENTRÉES - PICK 2

ADDITIONAL OPTION +\$8PP

HANGER STEAK

Confit Fingerling Potatoes, Asparagus, Chimichurri

CAJUN CHICKEN LINGUINI

Blackened Chicken, asparagus, charred tomatoes, Cajun cream sauce

SEARED MARKET FISH

Confit Fingerling Potatoes, Asparagus, Beurre Blanc

SHORT RIB +10PP

Truffle Whipped potatoes, Asparagus, mushroom bordelaise

CHICKEN PICATTA +8PP

Confit Fingerling Potatoes, Asparagus, Piccata, Sundried Tomato Tapenade

CHILEAN SEA BASS +10PP

Southern Succotash, Romesco

VEGETARIAN, GF, AND VEGAN AVAILABLE
UPON REQUEST

FAMILY-STYLE MENU

SOFT DRINKS INCLUDED

APPETIZERS

CRAB CAKES - \$12PP

Yuzu/Miso Crab cakes. Chipotle and Yuzu aioli.

CRISPY CALAMARI M- \$12PP

Tossed with Kalamata Olives, Charred Tomatoes, Capers, Pepperoncini, Lemon

WINGS - \$13PP

- House-Made Hot Sauce with Celery, Carrot, and Roth Buttermilk Bleu

OR

- Dry Rubbed and topped with Alabama White Sauce, Blistered Onion Confit

CAESAR SALAD - \$11PP

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

HOUSE SALAD - \$12PP

Arugula, mission figs, fresh pears, barrel-aged feta cheese, and a fig balsamic vinaigrette

ENTRÉES

MEDITERRANEAN PICATTA - \$28 PP

Seared SMF Chicken Breast topped with Sundried Tomato Tapenade, Goat Cheese, and Piccata Sauce

HANGER STEAK - \$32PP

Topped with Chimichurri, Sesame Seed

PAN MARKET FISH - MKT PRICE PP

Romesco, Crispy Fennel, Herb Oil

SIDES

FINGERLING POTATOES - \$12PP

STREET CORN - \$11PP

Grilled NC Sweet Corn, Duke's Mayo, Blackening Seasoning, Cotija Cheese, Green Onions

MAC N CHEESE - \$11PP

Cheddar, American, Parmesan

HEARTH VEGETABLES - \$15PP

Seasonal, Local

DESSERT

BEIGNETS - \$8PP

With Cold Brew Icing

SEASONAL FRUIT CRUMBLE - \$13PP

Served Warm with Salted Caramel Ice Cream

PASSED APPETIZERS

MENU

APPETIZERS

- TUNA POKE SPOONS - \$5/PP
- CHICKEN PICCATA SKEWERS - \$3/PP
- COCONUT SHRIMP WITH GOCHUJANG GLAZE - \$3/PP
- MINI CRAB CAKES WITH YUZU AIOLI - \$6/PP
- TOMATO MOZZARELLA ARANCINI - \$3/PP
- SHRIMP AND MKT FISH CEVICHE SPOONS - \$6/PP
- BUFFALO CAULIFLOWER SKEWERS WITH HOT HONEY AND CHIVES - \$3/PP
- GRILLED STEAK SKEWERS WITH CHIMICHURRI - \$6/PP
- MINI COUNTRY HAM AND PIMENTO CHEESE BISCUITS WITH HOT HONEY - \$3/PP
- TARTARE SPOONS WITH MINCED BEEF, DIJON, CAPERS, LEMON JUICE, EGG JAM - \$7/PP

STATIONS MENU

CARVING STATIONS

- CEDAR PLANKED SALMON - \$18/PP
- SEARED TUNA - \$22/PP
- BEEF
- TENDERLOIN - \$31/PP
- PRIME RIB - \$28/PP
- NEW YORK STRIP - \$26/PP
- FLANK - \$20/PP
- SMOKED TURKEY - \$16/PP
- PORK LOIN - \$16/PP
- LEG OF LAMB - \$20/PP

RAW BAR

- OYSTER BAR -MKT PRICE BASED ON OYSTER SELECTION. (\$-12-18 PP)
 - Cocktail, saltines, mignonette, horseradish
- TUNA TARTARE - \$17 PP
 - Diced AAA Tuna, fresh cucumber, creamy shoyu dressing, kataifi nest, yuzu chipotle aioli
- SHRIMP COCKTAIL - \$18 PP
 - Jumbo Shrimp, served with house cocktail sauce
- CAVIAR - \$120 PER TIN. (1 OZ)
 - Creme Fraiche, hard boiled egg, chives, blinis